

# Fish Tacos

<b>Nutrition Facts:</b>	
Yield	4 servings
Calories	172
Fat	6 g
Sodium	143 mg

<b>Code</b>
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## **Ingredients Needed:**

1 tablespoon olive oil  
2 cloves garlic, minced  
1 teaspoon ground cumin  
1/2 teaspoon salt  
2 tablespoons lime juice  
1 1/2 pound halibut fillets  
1 ripe mango, peeled, seeded, & chopped  
1/2 small red bell pepper, seeded & finely chopped  
1/2 jalapeno pepper, seeded & finely chopped  
1/4 cup chopped cilantro  
8 soft corn tortillas  
1 cup shredded lettuce

## **Recipe Directions:**

- Preheat the broiler. Coat a broiler pan with cooking spray.
- In a medium bowl, combine oil, garlic, cumin, salt, 1 tablespoon lime juice, and the fish and toss to coat. Let sit 15 minutes.
- In a small bowl, combine the mango, bell pepper, jalapeno, cilantro, and remaining 2 tablespoons lime juice. Set aside.
- Wrap the tortillas in foil.
- Remove the fish from the marinade and place on the broiler pan. Broil until opaque, 3-6 minutes.
- Transfer to a plate and place the tortillas in the oven to warm slightly, 1 minute.
- Flake fish and top the tortillas with equal amounts of lettuce, fish, and salsa.\